




BREAKFAST MENU

Ten Stories Breakfast	28
2 eggs any style with choice of 3 sides	
Continental Breakfast	V 22
Fresh fruit salad, natural yoghurt with granola, Danish pastry, croissant, choice of breakfast cereal.	
Vegan Breakfast 	VE 22
Slow braised beans, wilted spinach, cherry tomato, sweet potato, button mushroom, and broccolini. Served with Sourdough bread.	
Smashed Avocado 	V 24
Sourdough, poached eggs, crumbled feta, cherry tomato, snow pea shoots, dukkah	
Eggs Benedict	23
Two Poached Eggs on an English Muffin with Hollandaise, Grilled Tomato and Broccolini	
Add on: Double Smoked Ham 3 Smoked Salmon 8	
Omelette	25
Choice of fillings: roma tomato, honey cured ham, onion, button mushroom, capsicum, baby spinach, Swiss cheese. Served with Sourdough bread.	
Pancakes	22
Blueberry compote, lemon ricotta, Swissôtel rooftop honey	
Waffles	22
Cinnamon mascarpone, banana, maple syrup	
Porridge 	14
Strawberry, assorted dried fruits, Swissôtel rooftop honey	
Swiss Muesli 	14
Rolled oats, dried fruit, natural yoghurt, grated apple, mixed nuts	

Sides

Double Smoked Bacon	7
Chicken and Thyme Sausage	5
Hashbrown	5
Grilled Button Mushroom	6
Slow Braised Beans in Napoletana Sauce	5
Grilled Herb Tomato	5
Beef Sausage and Sundried Tomatoes	5
Classic Baked Beans in Tomato Sauce	5
Smoked Salmon	8

Drinks

Barista Coffee*	6	Ten Stories Iced Tea	6
Latte, Espresso, Long Black, Macchiato, Flat White, Cappuccino, Mocha, Iced Latte, Iced Long Black		Peach Earl Grey Tea, Vanilla, Passionfruit, Lemon	
Dilmah Tea*	6	Iced Matcha* 	6
Pure Chamomile Flowers, Peach, Rose with French Vanilla, Brilliant Breakfast, Green Tea with Jasmine Flowers, Sencha Green Extra Special, Pure Peppermint Leaves, Single Estate Darjeeling, Mango and Strawberry, The Original Earl Grey, Lychee with Rose and Almond		Iced Strawberry Matcha* 	6.50
		Juices	6
		Choices: Orange, Pineapple, Cranberry, Apple	
		Mimosa	16
		Ate Sparkling Brut NV, SA	12
		Hot Chocolate*	6
		Matcha Latte* 	6
		Chai Latte*	6

 Swissôtel Vitality Item

*Guests who have purchased the breakfast buffet pay a discounted rate of \$4.50 for selected drinks.



ten stories.

Inspired by flavours from around the world and crafted with Australia's best produce. Discover a balance of familiarity and global flavour.


At Ten Stories we prioritise local sourcing and eco-friendly practices to promote community wellbeing. This includes our fresh, in-house herb wall and rooftop beehives, hosted in partnership with Sydney Bee Rescue which produce the honey featured in our signature dishes.


OYSTERS


Natural | 2pcs  12
 Red wine Mignonette,
 fresh lemon
Additional oyster 6

Au Gratin | 2pcs 14
 Mornay sauce, herbed
 breadcrumbs
Additional oyster 7

TO START

Herb Focaccia | 3pcs  15
 Caramelised onion and garlic dip
Additional focaccia 3


Bruschetta | 2pcs  16
 Tomato medley, vegan basil pesto
 and balsamico
Additional bruschetta 8

Burrata  25
 Hot lemon and garlic oil, walnut
 crumble, Grana Padano cheese
 and crispy panini

Thai Chicken Skewers | 2pcs 17
 Coconut and peanut sauce
Additional skewer 8

Crispy Chicken Burger 28
 Smashed avocado, lettuce, tomato, buttermilk sauce
Served with chips

Australian Beer Battered Flathead 32
Served with chips and salad


Vegetarian Nachos  28
 Mexican bean medley, crispy corn chips, fresh salsa,
 sour cream and guacamole
Add queso (cheese) sauce 5

Mushroom Mafalda  27
 Mafalda pasta, mushroom ragu, Grana Padano cheese

Margherita Pizza  26
 Napoli base, mozzarella and basil

Camarones al Ajiillo Pizza 38
 Alfredo base, garlic prawns, rocket, capsicum,
 and tomato tapenade

Plant-based Meatballs  27
 Rich napolitana sauce, vegan cheese


Kim Chi Fried Rice
 Seaweed flakes, sesame seeds and soft-fried egg
 With Wagyu 33
 With Tofu  24

Stir Fried Prawns 35
 Signature XO sauce

Tandoori Chicken 50
 Half chicken, naan bread, mint chutney, lemon,
 onion and cucumber salad

Beef Flank Steak MB4+ 400g 68
 Roasted seasonal vegetables and one choice
 of sauce

**Sauce: gravy, green pepper corn, mushroom,
 salsa verde, hollandaise,*

Grilled Australian Barramundi  49
 Whole baby Barramundi, charred broccolini,
 salsa criolla

SIDES

Creamy Mash  11

Steak Fries  13

Seasonal Vegetables  13

Vitality Salad  12

Steamed Rice  5

DESSERT

Swiss Chocolate Brownie Sundae 23
 Vanilla bean ice cream,
 chocolate ganache pour

Honeycomb Crème Brûlée 20
 Honeycomb Tuile, honeycomb crunch

Pistachio, Matcha & Blueberry 21
 Eton Mess
 Whipped mascarpone cream,
 crunchy meringue

All credit card transactions will incur a 1.4% surcharge. Please note, a 10% surcharge applies on Sunday and a 15% surcharge on all public holidays.



 Vitality Dish,  - Vegetarian,  - Vegan.

Whilst we do our best to cater to dietary requirements, we cannot guarantee an allergen free environment as our kitchen handles nuts, shellfish and gluten.

SPARKLING

	150ml	250ml	Bottle		150ml	250ml	Bottle
NV Chandon Blanc de Blanc, Yarra Valley VIC <i>Apple, nectarine, toast</i>	18	-	82	De Bortoli Petit Moscato, Rutherglen VIC <i>Fresh strawberry, rose petals</i>	16	-	70
NV Veuve Clicquot Yellow Label Brut, Reims Champagne FR <i>Pear, stone fruit, brioche</i>	36	-	210	La Bulle Prosecco, Tumbarumba, NSW <i>Floral, hints of honeysuckle</i>	17	-	80

WHITE

	150ml	250ml	Bottle		150ml	250ml	Bottle
2024 Other Wine Co, Pinot Gris, Adelaide Hills SA <i>White tea, stone fruit, pear</i>	17	26	80	2024 Patrick Sullivan, Chardonnay, VIC <i>Vanilla, oak, zesty lime</i>	18	27	82
2025 Shaw & Smith, Sauvignon Blanc, Adelaide Hills SA <i>Zesty, grassy, passionfruit</i>	19	28	85	2021 Domain Oudin Chablis 'Les Serres', Chablis, Burgundy FR <i>Stone fruit, grapefruit, mineral</i>	-	-	145
2023 Gala Estate 'White Label', Riesling, East Coast TAS <i>Jasmine, crunchy apple, lime zest</i>	17	26	80				

RED

	150ml	250ml	Bottle		150ml	250ml	Bottle
2024 Rising, Pinot Noir, Yarra Valley VIC <i>Morelo cherry, pepper, blood plum</i>	19	28	90	2024 Cullen Cabernet Sauvignon Merlot, Cabernet sauvignon Merlot, Margaret River WA <i>Mulberry, fruity, vibrant</i>	-	-	105
2023 La Ficelle de Saint-Pourcain Gamay Noir, Saint-Pourcain FR <i>Light spice, blackcurrant, cherry</i>	20	30	95	2017 Segla by Christeau Ravazan Cabernet Sauvignon Merlot, Bourdeaux <i>Herbal, dark berries, oak</i>	-	-	230
2024 Henschke 'Five Shillings', Shiraz, Barossa SA <i>Chocolate, spice, blueberry</i>	22	33	98	2020 Novum Pinot Noir, Marlborough NZ <i>Spicy dark cherry, toasted cedar</i>	-	-	140
2021 Coates 'The Cabernet Sauvignon', Langhorne Creek, Barossa SA <i>Blackcurrant, mint, cedar</i>	20	30	95	2019 Domaine Parent Bourgogne Côte d'Or Pinot Noir Burgundy FR <i>Juicy red fruit, earthy undertones</i>	-	-	200
2023 Whistler Divergent S.M.G, Barossa Valley <i>Red fruits, raspberry jam, plum</i>	-	-	75				

ROSÉ

	150ml	250ml	Bottle
2024 M de Minuty, Côtes de Provence FR <i>Turkish delight, red berry, dry</i>	18	27	82

DESSERT

	60ml	250ml	Bottle
2024 Frogmore Creek Iced Riesling, Coal Valley, TAS <i>Crispy white apple, sweet stone fruit</i>	15	-	65



COCKTAILS | 25

Swiss Negroni

Tanqueray gin, Braulio Amaro, Campari

Margarita

Olmeca Altos Plata Tequila, Cointreau, lime

Old Fashioned

Buffalo Trace bourbon, Angostura bitters, sugar syrup

Mojito

Plantation rum, fresh mint, lime, sugar syrup

Espresso Martini

Ketel One vodka, fresh espresso, Kahlua

Tom Collins


Tanqueray gin, lemon, sugar syrup, topped with soda water

BEER AND CIDER

Balter XPA	14
Heineken	13
Hills Cider Cloudy Apple	13
Kirin Ichiban	13

Heaps Normal Quiet XPA 0.5%	13
Stone Wood - Pacific Ale	14
Heineken 0%	13

NON-ALCOHOLIC

Swissôtel Tea Total Mocktail 	14
<i>Iced Tea with Passionfruit, Vanilla, Lemon and Peach.</i>	

Fever Tree	6
<i>Lime Yuzu Soda Ginger Ale Ginger Beer Lemonade</i>	

Milkshake	9.50
<i>Chocolate Strawberry Caramel</i>	

Spider	8.50
<i>Coca-Cola Creaming Soda</i>	

Juice	6
<i>Orange Pineapple Cranberry Apple</i>	

Soft Drinks	6
<i>Sprite Coke Zero Coca-Cola</i>	

BOTTLED WATER

Santa Vittoria Still 500ml	9
Santa Vittoria Still 1L	14
San Pellegrino Sparkling 500ml	9
San Pellegrino Sparkling 1L	14

COFFEE | 6

Proudly serving Vittoria Coffee. Australian-owned since 1958, Vittoria Coffee offers rich flavour and tradition in every sip.

- Espresso
- Long Black
- Macchiato
- Flat White
- Latte
- Cappuccino
- Mocha
- Iced Latte
- Iced Long Black
- Chai Latte

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TEA | 6

Proudly serving Dilmah Tea. Ethically sourced and sustainably grown, Dilmah Tea delivers pure, single-origin quality with a commitment to the planet.

- Peach
- Rose with French Vanilla
- Brilliant Breakfast
- Green Tea with Jasmine Flowers
- Pure Chamomile Flowers
- Pure Peppermint Leaves
- Single Estate Darjeeling
- Mango and Strawberry
- The Original Earl Grey
- Sencha Green Extra Special
- Alpine Mountain Herbs 
- Lychee with Rose and Almond



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KIDS MENU

BREAKFAST

Available 06:30am - 10:30am

Pancakes fresh berries, clotted cream, maple syrup <i>Add: vanilla ice cream 3</i>	12	Choice of Cereal Coco Pops / Corn Flakes Weet Bix/ Rice Bubbles <i>served with milk</i>	9
One Egg Any Style sausage, hashbrown, toast	13	Seasonal Fresh Fruit salad <i>served with greek yoghurt</i>	12
Double Smoked Ham and Cheddar Cheese Toastie	12		

DINNER

Available 5:30pm - 9:00pm

Corn Chowder <i>served with toasted bread</i>	13	Margherita Pizza napoli base, mozzarella and basil	16
Jurassic Chicken Bites mashed potato, broccoli, gravy	15	Mini Wagyu Beef Cheeseburger milk bun, wagyu beef patty, double cheese, chips	16
Beef Meatball Spaghetti napolitana sauce, parmesan cheese	14	Hawaiian Pizza napolitana sauce, pineapple, ham	16
Kid's Battered Fish Sandwich lettuce, tangy gherkin mayo, chips	16		

DESSERT

Fresh Fruit Skewer <i>served with chocolate dipping sauce</i>	12	Banana Split vanilla ice cream, almond flakes, maraschino cherry	14
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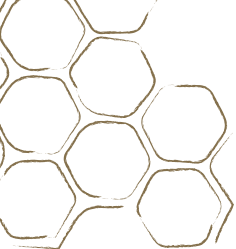
DRINKS

Milkshake Chocolate Strawberry Caramel	9.50	Juice Orange Pineapple Cranberry Apple	6
Spider Coca-Cola Creaming Soda	8.50	Soft Drinks Sprite Coke Zero Coca-Cola	6

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BEVERAGE A LA CARTE MENU

Juices 6
Choices: Orange, Pineapple, Cranberry, Apple

Ten Stories Iced Tea 9
Peach Earl Grey Tea, Vanilla, Passionfruit, Lemon

 **Iced Matcha*** 7

 **Iced Strawberry Matcha*** 8


Mimosa 16
Orange Juice, Ate Sparkling Wine

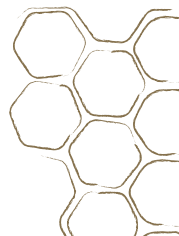
Ate Sparkling Wine 12

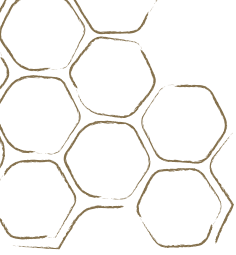
Strawberry Bellini 18
Strawberry Puree, Ate Sparkling Wine

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 Vitality drink





BEVERAGE A LA CARTE MENU



Matcha Latte*

7

Hot Chocolate*

6

Barista Coffee*

6

Proudly serving Vittoria Coffee

Selection of Tea*

6

Proudly serving Dilmah Tea

Select from:

Peach, Rose with French Vanilla, Brilliant Breakfast,
Green Tea with Jasmine Flowers, Pure Chamomile Flowers,
Pure Peppermint Leaves, Single Estate Darjeeling, Mango and Strawberry,
The Original Earl Grey, Sencha Green Extra Special,
Alpine Mountain Herbs (Swissotel Exclusive), Lychee with Rose and Almond

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Vitality drink

